



## Foodservice Managers Certification Course

### What is it?

A course developed by the National Restaurant Association, taught by certified Environmental Health Specialists. Successful completion of this course qualifies the individual as a Nationally Recognized Certified Food Service Manager.

### Who may attend?

Food Service Owners, Supervisors and Managers.

### Where will the class be given?

Henrico Human Services Building, 8600 Dixon Powers Drive, Second Floor.

### How much time will it take?

This is a 3-day course given on consecutive Tuesdays. Classes will start at 8:30 a.m. each day and will end at 4:30 p.m. Registration is at 8:00 a.m. on the first day.

### What is the cost?

\$200 includes tuition, text, National Certification Examination, and training aids.

### What are the Benefits?

Understanding and prevention of foodborne illness in your restaurant



Knowledge of HACCP: Hazard Analysis Critical Control Point, an important risk prevention tool for the 21st century



Empowering owners, supervisors, and managers with techniques to train your employees in safe food handling practices



Forming partnerships with your health inspector and the Henrico County Health Department

### REGISTRATION INFORMATION

NAME \_\_\_\_\_ Home/Cell Phone # \_\_\_\_\_  
ADDRESS \_\_\_\_\_ TELEPHONE \_\_\_\_\_  
CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_  
ESTABLISHMENT \_\_\_\_\_ POSITION \_\_\_\_\_  
ADDRESS \_\_\_\_\_

Please complete and return with check to:

Henrico County Health Department  
P. O. Box 90775  
Henrico, VA 23273-0775

Advance registration is required. Please call (804) 501-4529 for registration or additional information.



## COURSE DESCRIPTION

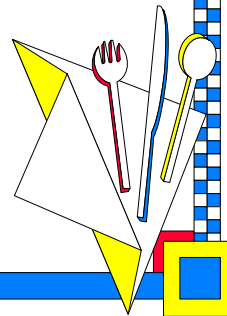
An accelerated survey and review of principles and application of sanitary food service, designed to promote the skills of managers serving food in all establishments licensed by the Commonwealth of Virginia. Upon successful completion of the course, students will be registered in the National Restaurant Foundation, and will be awarded a Certificate of Merit.

The demonstration of knowledge requirement in the Virginia Food Regulations can be fulfilled by successful completion of this course.

## TOPICS COVERED

- ◆ Providing Safe Food
- ◆ Sanitation and Health
- ◆ Establishing a Food Safety System (HACCP)
- ◆ New Virginia Food Regs
- ◆ Crisis Management

## FOODSERVICE MANAGERS CERTIFICATION COURSE



ServSafe Essentials



**VDH** VIRGINIA  
DEPARTMENT  
OF HEALTH  
*Protecting You and Your Environment*  
[www.vdh.state.va.us](http://www.vdh.state.va.us)

August 18, 2009  
August 25, 2009  
September 1, 2009  
8:30 a.m. to 4:30 p.m.

Presented by:  
Henrico County Health Department  
Richmond, VA 23273